

VULCAN

SERVICE & PARTS MANUAL

900A SERIES GAS GRIDDLES INCLUDING ELECTRIC IGNITION OPTION AND SOLID STATE CONTROL OPTION

MODEL

902A	ML-52630
904A	ML-52631
924A	ML-52592
936A	ML-52596
948A	ML-52600
960A	ML-52604
972A	ML-52608



IMPORTANT

OPERATING, INSTALLING AND SERVICE PERSONNEL

Operating information for this equipment has been prepared for use by qualified and/authorized operating personnel.

All installation and service on this equipment is to be performed by qualified, certified, licensed and/authorized installation or service personnel, with the exception of any part marked with a  in front of the part number.

Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Service Agency.

DEFINITIONS QUALIFIED AND/OR AUTHORIZED OPERATING

PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, a firm, corporation or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference in the United States of America - National Fuel Gas Code ANSI Z223.1 (Latest Edition). In Canada - Canadian Standard CAN/CGA-B149.1 NAT. GAS (Latest Edition) or CAN/CGA-B149.2 PROPANE GAS (Latest Edition).
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America - National Electrical Code ANSI/ NFPA No. 70 (Latest Edition). In Canada - Canadian Electric Code Part 1 CSA-C22.1 (Latest Edition).
3. The installation of steam piping from the source of supply to the service inlet of the appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Vulcan equipment who have been endorsed by the Vulcan-Hart Corporation. All authorized service personnel are required to be equipped with a complete set of service and parts manuals and stock a minimum amount of parts for Vulcan equipment.

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

IMPORTANT NOTES FOR ALL VULCAN APPLIANCES

1. These units are produced with the best possible workmanship and material. Proper installation is vital if best performance and appearance are to be achieved. Installer must follow the installation instructions carefully.
2. Information on the construction and installation of ventilating hoods may be obtained from the "Standard for the installation of equipment for the removal of smoke and grease laden vapors from commercial cooking equipment," NFPA No. 96 (latest edition) available from the National Fire Protection Association, Battery March Park, Quincy, MA 02269.
3. For an appliance equipped with a flexible electric supply cord, the cord is equipped with a three prong (grounding) plug. This grounding plug is for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug. If the appliance is not equipped with a grounding plug, and electric supply is needed, ground the appliance by using the ground lug provided (refer to the wiring diagram).

(FOR GAS APPLIANCES ONLY)

4. Do not obstruct the air flow into and around the appliance. This air flow is necessary for proper operation of gases and for ventilation of the appliance. Provisions for ventilation of incoming air supply for the equipment in the room must be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).
5. Do not obstruct the flow of flue gases from the flue duct (when so equipped) located on the rear (or sides) of the appliance. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.
6. For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition), and (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.
If disconnection of the restraint is necessary, reconnect this restraint after the appliance has been returned to its originally installed position.
7. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 k Pa).
8. The appliance must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (3.45 k Pa).
9. Keep the appliance free and clear from all combustible substances.

SERVICE & PARTS MANUAL

900A SERIES GAS GRIDDLE

INDEX

Your Vulcan 900A Series Gas Griddle is produced with the manufacturer suggests that you thoroughly read this quality workmanship and material. Proper usage and entire manual and carefully follow all of the instructions maintenance will result in many years of satisfactory provided performance.

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A rating plate is located inside the griddle control vestibule stating the model number, serial number, type of gas, voltage and amperage.

LIGHTING PILOTS — OPERATING

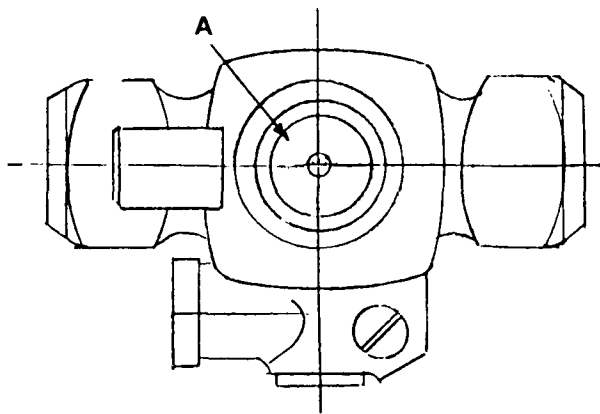
WARNING: THE GRIDDLE IS HOT. TO PREVENT BURNS, BE VERY CAREFUL WHEN OPERATING OR SERVICING GRIDDLE. **LIGHTING INSTRUCTIONS**

Lighting instructions are inside the front panel. To open the front panel:

1. Remove two screws from upper front panel, lift upper front panel until it clears the lower front panel.
2. To reinstall the upper front panel, place panel above lower front panel, slip upper panel down so it engages lower front panel. Reinstall the two screws from the upper front panel.

LIGHTING PILOTS ON STANDARD GRIDDLE If the pilot goes out, an automatic shut-off valve turns off the gas supply to the griddle burners. To relight the griddle pilot follow this procedure.

1. Turn the thermostat to "OFF". Wait 5 minutes to allow gas which may have accumulated in the burner compartment to escape.
2. Turn "ON" the main shut-off valve.
3. Depress and hold in on the red button "A" on the automatic shut-off valve while lighting the pilot burner.
4. When gas at pilot has been burning for about 45 seconds, release the red button. If pilot does not remain lit, repeat the operation allowing more time before releasing red reset button.



5. All units are equipped with fixed orifices for use with natural or propane gas, and no adjustment is necessary.
6. Units for operation on natural or propane gas, are also equipped with a factory preset pressure regulator with an outlet pressure of $4\frac{1}{2}$ " W.C. for propane gas supply, and should not require further adjustment.

OPERATING A STANDARD GRIDDLE:

Since all burners are lit from constantly burning pilots,

turning the thermostats as desired is all that is required to put the unit in service.

For the griddle plate, turn burners on about 15-20 minutes before cooking, for pre-heating. Set the thermostat dial(s) to the desired griddle plate temperature(s). Each thermostat will control gas flow to burners to bring that area of the plate up to the set temperature.

LIGHTING PILOTS ON GRIDDLES WITH ELECTRIC IGNITION:

CAUTION: In case of power failure do not attempt to operate the appliance.

CAUTION: Do not turn on the electric supply without first making sure that the gas is flowing to the pilots. Failure to do this may shorten the life of the electric ignition igniter:

1. Turn all burner valves to "OFF". Wait 5 minutes to allow gas which may have accumulated in the burner compartment to escape.
2. Turn on the gas supply to the unit.
3. Turn on the electric supply to the unit by turning the toggle switch to "ON". The red light will light.
4. At closing time, turn the toggle switch to "OFF". The pilot, igniter red light and thermostat will be turned off.

To turn the unit completely "OFF" for an extended shutdown:

1. Turn the electric supply to the unit "OFF".
2. Turn the gas supply to the unit "OFF".

OPERATING A GRIDDLE WITH THE ELECTRIC IGNITION OPTION:

1. Turn the toggle switch to "ON", the red light will light, the igniter will spark (not visible) and ignite the pilot.
2. When the pilot is lit, the igniter will turn off.
3. Unit may now be operated from constantly burning pilots. Turning the thermostats as desired is all that is required to put the unit in service.
For the griddle plate, turn burners on about 15-20 minutes before cooking for pre-heating. Set the thermostat dial(s) to the desired griddle plate temperature(s). Each thermostat will control gas flow to burners to bring that area of the plate up to the set temperature.
4. If the pilot goes out, the electric ignition will automatically relight the pilot. A sensor "watches" the gas pilot to "see" that it continues to stay lit.
5. If the electricity to the griddle goes off, the gas supply to the pilots and to the burners is automatically shut off.

LIGHTING PILOTS — SHUTDOWN — ADJUSTMENT

LIGHTING THE STANDING PILOT ON THE OPEN BURNERS TO THE LEFT OR RIGHT OF THE GRIDDLE, OR AS FREE STANDING HOTPLATES.

1. Turn all burner valves to "OFF". Wait 5 minutes to allow gas which may have accumulated in the burner compartment to escape.
2. Turn on the main gas supply to unit.
3. Light the pilot and adjust the pilot regulating valve (See Figure 1) to give a stable pilot flame.
4. If the pilot light goes out, turn the burner controls to the "OFF" position.

To relight, repeat steps 1, 2 and 3.

Do not permit fans to blow directly at the unit and wherever possible avoid open windows next to the unit sides or back. Avoid wall type fans which create air cross currents within the room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmosphere pressure will occur, affecting operation adversely and causing undesirable working conditions. (See Item 4 on page 4).

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions. (See Item 4 on page 4).

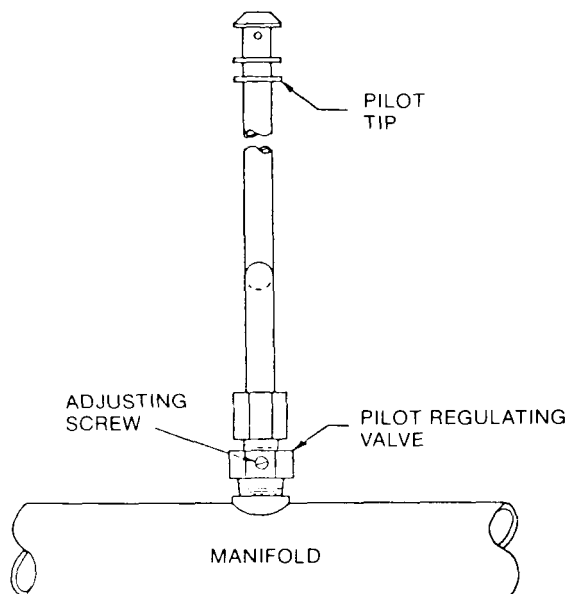


FIGURE 1

NO ATTEMPT SHOULD BE MADE TO OPERATE THE APPLIANCE DURING A POWER FAILURE.

All valves and thermostats must be checked and lubricated periodically. Check with your Service Agency.

EXTENDED SHUTDOWN

Turn the manual shut-off valve to "OFF", or turn all control knobs to the "OFF" position and shut off the pilot flame by turning the adjusting screw on the pilot valve. Turn off electric supply to unit.

ADJUSTMENTS

1. Main burner air supply:

For efficient burner operation, it is important that a proper balance of gas volume and primary air supply is maintained, to give complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by the air shutter on the front of the burner venturi. Loosen the screws on the venturi and adjust the air shutter to just eliminate yellow tips on burner flames. Lock the air shutter in place by tightening the screws. Repeat this procedure with all burners.

2. All units are equipped with fixed orifices for use with natural or propane gas and no adjustment is necessary.
3. Units for operation of natural or propane gas are also equipped with a factory preset pressure regulator with an outlet pressure of $4\frac{1}{2}$ " W.C. (Water Column) for natural gas supply and 10" W.C. for propane gas supply, and should not require further adjustment.
4. The burners and pilot flames may be observed through round holes in the upper front panel.

THERMOSTAT CALIBRATION

WARNING: THE GRIDDLE IS HOT. TO PREVENT BURNS BE VERY CAREFUL WHEN OPERATING OR SERVICING GRIDDLE.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

This griddle control is a precision instrument. It is carefully calibrated at the factory — that is, it is so adjusted that dial settings match actual temperatures.

FIELD RECALIBRATION IS SELDOM NECESSARY, AND SHOULD NOT BE RESORTED TO UNLESS CONSIDERABLE EXPERIENCE WITH COOKING RESULTS, DEFINITELY PROVES THAT THE CONTROL IS NOT MAINTAINING THE TEMPERATURES TO WHICH THE DIAL IS SET.

To check temperature when recalibrating, use an accurate test instrument such as a hand held pyrometer for surface temperature checking. Clean griddle surface plate and place test instrument on the griddle over the sensor.

To recalibrate the thermostat:

1. Remove the thermostat dial knob.
2. Loosen (do not remove) the screws on the dial so the dial will rotate.
3. Replace the dial knob to the thermostat.
4. Rotate the dial to match the temperature that is shown on the thermometer.
5. Hold dial, do not let dial rotate.
6. Remove the thermostat dial knob.
7. Tighten the screws on the dial (Caution: do not let the dial rotate).
8. Return the thermostat dial knob to the thermostat.

TROUBLESHOOTING - STANDARD CONTROLS

PROBLEM	POSSIBLE CAUSE
Heat does not come on when thermostat is turned on.	Not plugged in.
	Problem with thermostat.
	Store circuit breaker tripped.
	Loose wiring connection.
	Pilot burner not lit.
	Problem with gas valve.
Pilot burner will not light.	Manual or automatic system gas valve not turned on.
	Obstructed pilot orifice.
	Pilot gas turned off at automatic valve.
	Problem with automatic valve.
Pilot burner will not stay lit.	Problem with thermocouple.
	Thermocouple not hot enough.
	Obstructed or wrong size pilot orifice.
	Gas supply not purged of air.
	Air blowing pilot out.
	Problem with automatic valve.

PRINCIPLE OF OPERATION — SOLID STATE CONTROLS

PRINCIPLE OF OPERATION — SOLID STATE CONTROLS

The controller consists of a Wheatstone bridge and two integrated circuits wired as a differential amplifier. A Comparator is used to drive an output transistor for relay energizing. The thermistor (temperature sensor) is a resistor whose resistance will vary proportional to the amount of heat to which it is subjected. This resistance of the thermistor is compared against the potentiometer (remove set-pot) which is the device the end user turns in order to set the temperature.

When the bridge is unbalanced by a low temperature thermistor resistance, the imbalance is amplified and fed to the output transistor which energizes the relay.

When the system is first turned on and the probe is at room temperature, and the pot is set for 350°, there is an extreme unbalance in the bridge, and the control board actuates its output relay supplying power to the heating system. When the temperature of the griddle plate, in which the thermistor is embedded, reaches that of the set temperature, then the system becomes balanced and the output signal to the heating system is turned off.

A transistorized resistance detector provides lead break protection. The temperature control board is designed to shut down should the wires to terminals 1 and 2 become open, or should wires 1 and 2 become shorted.

1. Thermistor Sensor: Attached to the lower surface of the steel plate by means of an insulated clamp. To remove the sensor:

- (1) Remove the 1/4-20 bolt & nut from the front of the clamp.
- (2) Slip the clamp from its rear support.
- (3) Pull out thermistor sensing bulb.

2. Temperature Control Board: The solid state board is mounted inside the control vestibule which is located behind the upper and lower front panel.

Thermistor: The thermistor is connected to terminals 1 and 2 of the temperature control board. The thermistor has a nominal resistance of 30,000 ohms at 25°C (77°F).

Sensor Fault Protection: An open sensor (lead break) or a shorted sensor (less than 50 ohms) will cause the controller output to de-energize.

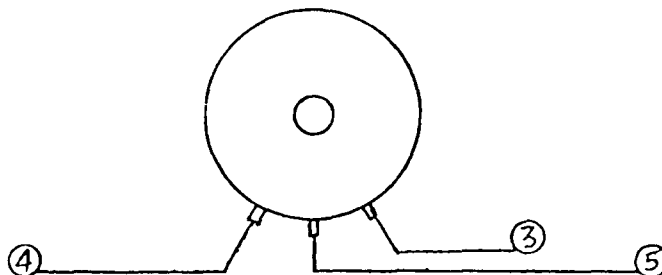
3. Remote Set-Pot: Is mounted on the lower front panel. To remove, loosen the set screw in the control knob on the front of the panel, pull to remove. Remove the center nut to dismount the set-pot. The set-pot is wired to the temperature control board as shown in the figure below.

The set-pot nominally is 1000 ohms. The resistance between the wires going to terminals 3 and 4 would be 1000 ohms. Measuring the resistance between wires 3 and 5 will vary between 0 ohms and 1000 ohms as the pot is turned on the front panel.

4. Power Connections: 120 volt power is supplied to the unit and to the common terminal of the relay connection (12) and between terminals 8 and 9.

5. Power Output: The output signal from the temperature controller is obtained from the normally open contact of the relay (terminal #10) then the system is calling for heat, the relay is de-energized.

6. Ground: The temperature control board must be grounded through the ground terminal or through the mounting lug. Verification that the ground system is intact may sometimes be necessary.



VIEW LOOKING AT THE REMOTE SET POTENTIOMETER FROM FRONT The three wires to the remote set-pot must be soldered to the pot terminals. The numbers on the sketch designate the marked number of quick-disconnect terminals on the solid state board to which that wire should be connected.

TROUBLESHOOTING — SOLID STATE & ELECTRIC IGNITION

PROBLEM	POSSIBLE CAUSE
Red light fails to light when main "ON/OFF" toggle switch is turned on.	Not plugged in.
	Problem with "ON/OFF" switch.
	Store circuit breaker tripped.
	Problem with lamp in switch.
Red light fails to go out when main "ON/OFF" or thermostat "ON/OFF" toggle switch is turned on.	Problem with "ON/OFF" switch.
Unit fails to heat when thermostat "ON/OFF" switch is turned on.	Unit not plugged in.
	Problem with main "ON/OFF" switch.
	Store circuit breaker tripped.
	Problem with thermostat "ON/OFF" switch.
	Problem with pilot valve.
	Problem with igniter.
	Problem with flame switch.
	Loose wiring connections.
Igniter stays on too long after pilot flame is established.	Flame switch bulb not hot enough. a. Problem with alignment of pilot and flame switch. b. Obstructed or wrong size pilot orifice. c. Gas pressure too low.
	Problem with flame switch.
Igniter fails to light.	Problem with igniter.
	Unit not plugged in.
	Store circuit breaker tripped.
	Problem with main "ON/OFF" switch.
	Loose wiring connection.
Pilot does not light after igniter has been on several minutes.	Problem with pilot valve.
	Gas supply not purged of air or no gas supply.
	Loose wiring connection.
	Obstructed or wrong size pilot orifice.
	Pilot adjustment valve closed.
	Problem with alignment of pilot and igniter.
Pilot fails to remain lit after igniter goes out. (Pilot may cycle on and off normally several times after cold start-up; before the pilot heats up).	Loose wiring connection.
	Obstructed or wrong size pilot orifice.
	Pilot adjustment valve closed.
	Problem with alignment of pilot and flame switch.
	Problem with flame switch.

TROUBLESHOOTING — SOLID STATE & ELECTRIC IGNITION (Cont.)

PROBLEM	POSSIBLE CAUSE
Burner doesn't come on (amber light does not come on).	Thermostat setting too low.
	Problem with remote set-pot.
	Problem with thermistor sensor.
	Problem with temperature controller.
	Problem with thermostat gas valve.
	Loose wiring connection.
Heat doesn't turn off, amber light is off, temperature is above thermostat setting.	Problem with thermostat gas valve.
Heat doesn't turn off, amber light is on, temperature is above thermostat setting.	Problem with temperature controller.
	Problem with remote set-pot.

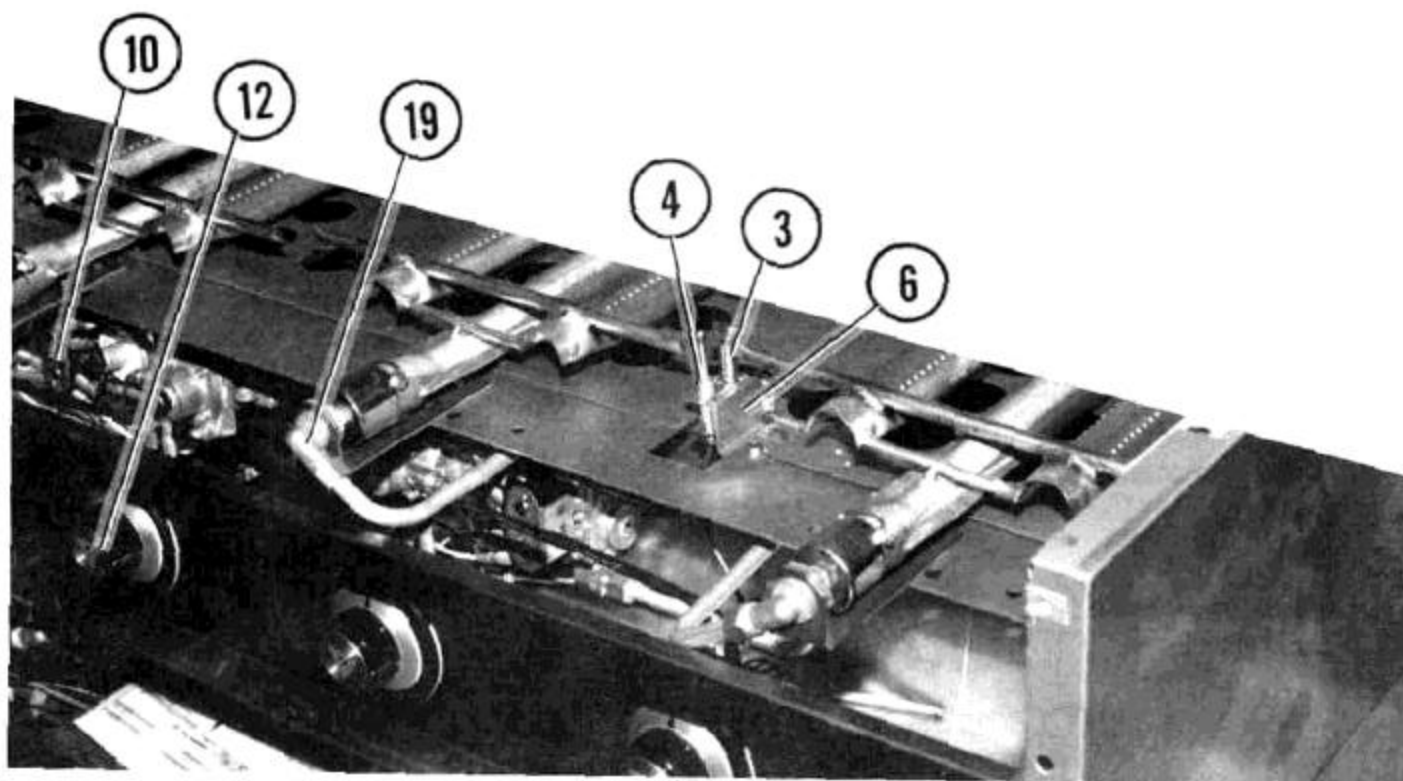
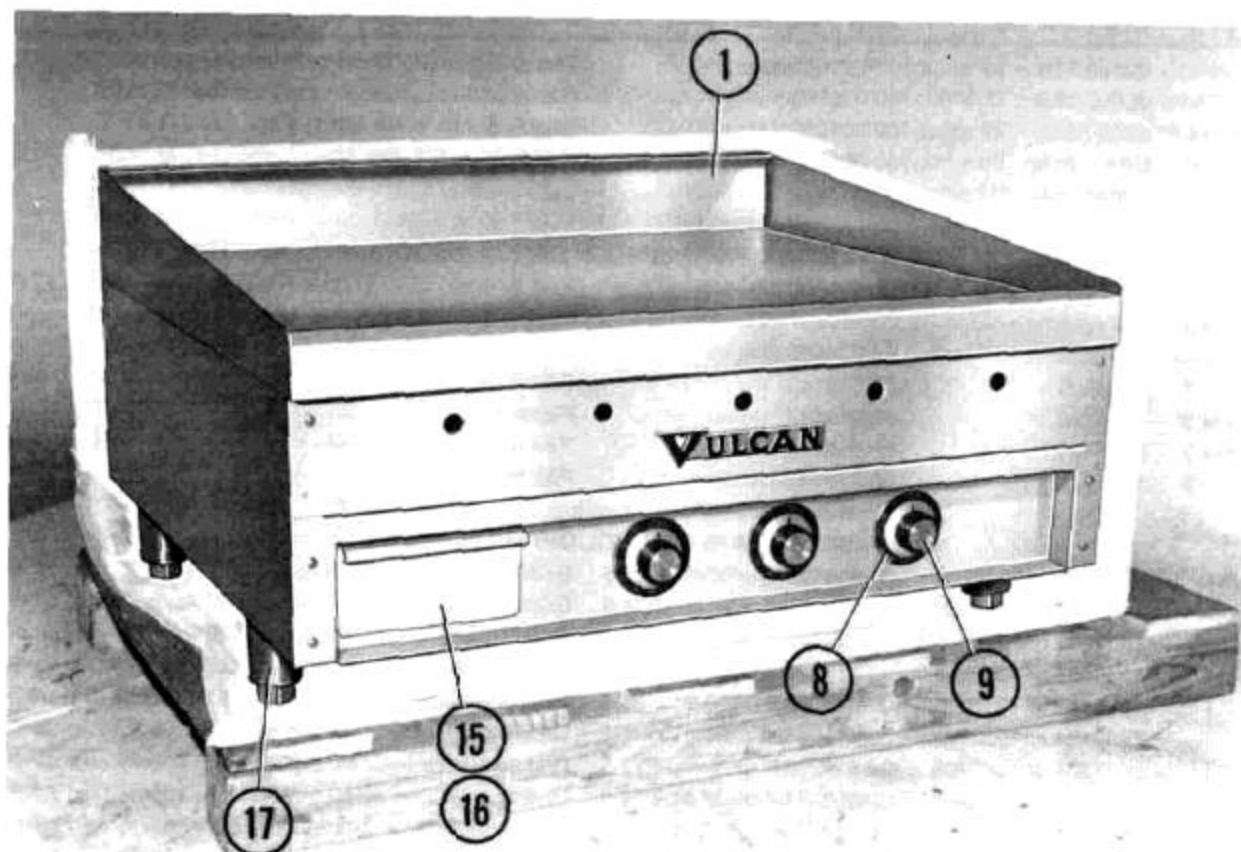
PARTS LIST

ITEM	QTY.	OLD PART	NO.	NEW PART NO.	DESCRIPTION
1	1	1912500 or	1912501	00-819125 or 00-819125-1	Griddle plate assy., front gutter 24" - specify mild steel or S/S
	1	1937800 or	1937801	00-819378 or 00-819378-1	Griddle plate assy., front gutter 36" - specify mild steel or S/S
	1	1937900 or	1937901	00-819379 or 00-819379-1	Griddle plate assy., front gutter 48" - specify mild steel or S/S
	1	1938000 or	1938001	00-819380 or 00-819380-1	Griddle plate assy., front gutter 60" - specify mild steel or S/S
	1	1938100 or	1938101	00-819381 or 00-819381-1	Griddle plate assy., front gutter 72" - specify mild steel or S/S
	1	1933100 or	1933101	00-819331 or 00-819331-1	Griddle plate assy., rear gutter 24" - specify mild steel or S/S
	1	1927300 or	1927301	00-819273 or 00-819273-1	Griddle plate assy., rear gutter 36" - specify mild steel or S/S
	1	1927400 or	1927401	00-819274 or 00-819274-1	Griddle plate assy., rear gutter 48" - specify mild steel or S/S
	1	1927500 or	1927501	00-819275 or 00-819275-1	Griddle plate assy., rear gutter 60" - specify mild steel or S/S
	1	1927600 or	1927601	00-819276 or 819276-1	Griddle plate assy., rear gutter 72" - specify mild steel or S/S
2	2 to 6	1914200		00-819142	Griddle burner
3	1 to 3	20041-11		00-920041-11	Pilot burner (Natural gas)
3	1 to 3	20041-12		00-920041-12	Pilot burner (Propane)
4	1 to 3	20040		00-920040	Thermocouple
	1 to 3	10074-11		00-810074-11	Pilot burner bracket
6	2 to 6	1917300		00-819173	Griddle burner orifice bracket
7	1	10101-25 or	26	00-810101-25 or 26	24" shelf-specify S/S or painted
	1	10101-11 or	12	00-810101-11 or 12	36" shelf-specify S/S or painted
	1	10101-13or	14	00-810101-13 or 14	48" shelf-specify S/S or painted
	1	10101-15or	16	00-810101-15 or 16	60" shelf-specify S/S or painted
	1	10101-19or	20	00-810101-19 or 20	72" shelf-specify S/S or painted
	1	10101-21 or	22	00-810101-21 or 22	84" shelf-specify S/S or painted
9	2 to 6	2203600		00-822036	Thermostat control knob
10	2 to 6	20608-11		00-920608-11	Griddle burner single gas valve (Robertshaw)
	1 to 3	1929700		00-819297	Griddle burner, White-Rogers gas valve, natural
	1 to 3	1929800		00-819298	Griddle burner, White-Rogers gas valve, propane
12	2 to 6	10071		00-810071	Griddle burner, thermostat
13	1 to 3	20442		00-920442	Pilot protection shut-off valve
	1 or 3	20771		00-920771	Repair kit for 20442 safety shut-off valve
	2 to 6	6768		00-806768	Capillary tube sleeve
	2 to 6	10039		00-810039	Thermostat bulb clamp
	2 to 6	10079		00-810079	Thermostat bulb insulation
	1 or 2	6610-001		00-806610-1	Rear open burner assembly
	1 or 2	6611-001		00-806611-1	Front open burner assembly
	2 or 4	2389-15		00-802389-15	Open burner orifice fitting - Natural gas #50
	2 or 4	2389-20		00-802389-20	Open burner orifice fitting - Propane gas #57
	2 or 4	20184		00-920184	Open burner valve
	2 or 4	10175		00-810175	Open burner valve control knob
	1 or 2	6614		00-806614	Open burner pilot valve
	1 or 2	10176-001		00-810176-1	Open burner pilot-front
	1 or 2	5250		00-805250	Open burner aeration plate
	2 or 4	5251		00-805251	Open burner spider
15	1 or 2	10051-001		00-810051-1	Grease pan front
	1 or 2	1946600		00-819466	Grease pan rear
16	1 or 2	1981500		00-819815	Grease chute assy.
17	4	81402		00-881402	Leg-counter unit
17A	4	10102-001		00-810102-1	Leg extension-stand assy.
18	1	3608-12		00-803608-12	Gas pressure regulator, nat. gas (griddle) (Robertshaw valve)
18	1	3608-11		00-803608-11	Gas pressure regulator, propane (griddle) (Robertshaw valve)
	1	2426602		00-824266-2	"ON - OFF" switch

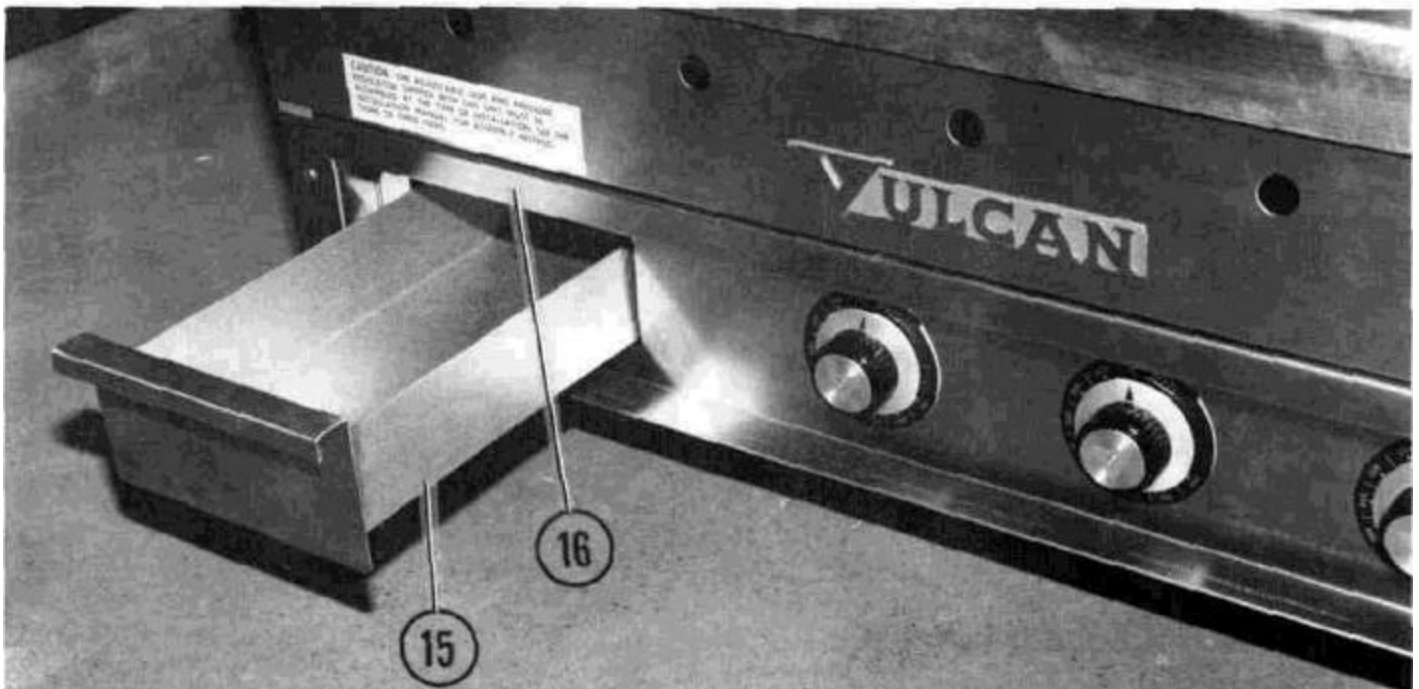
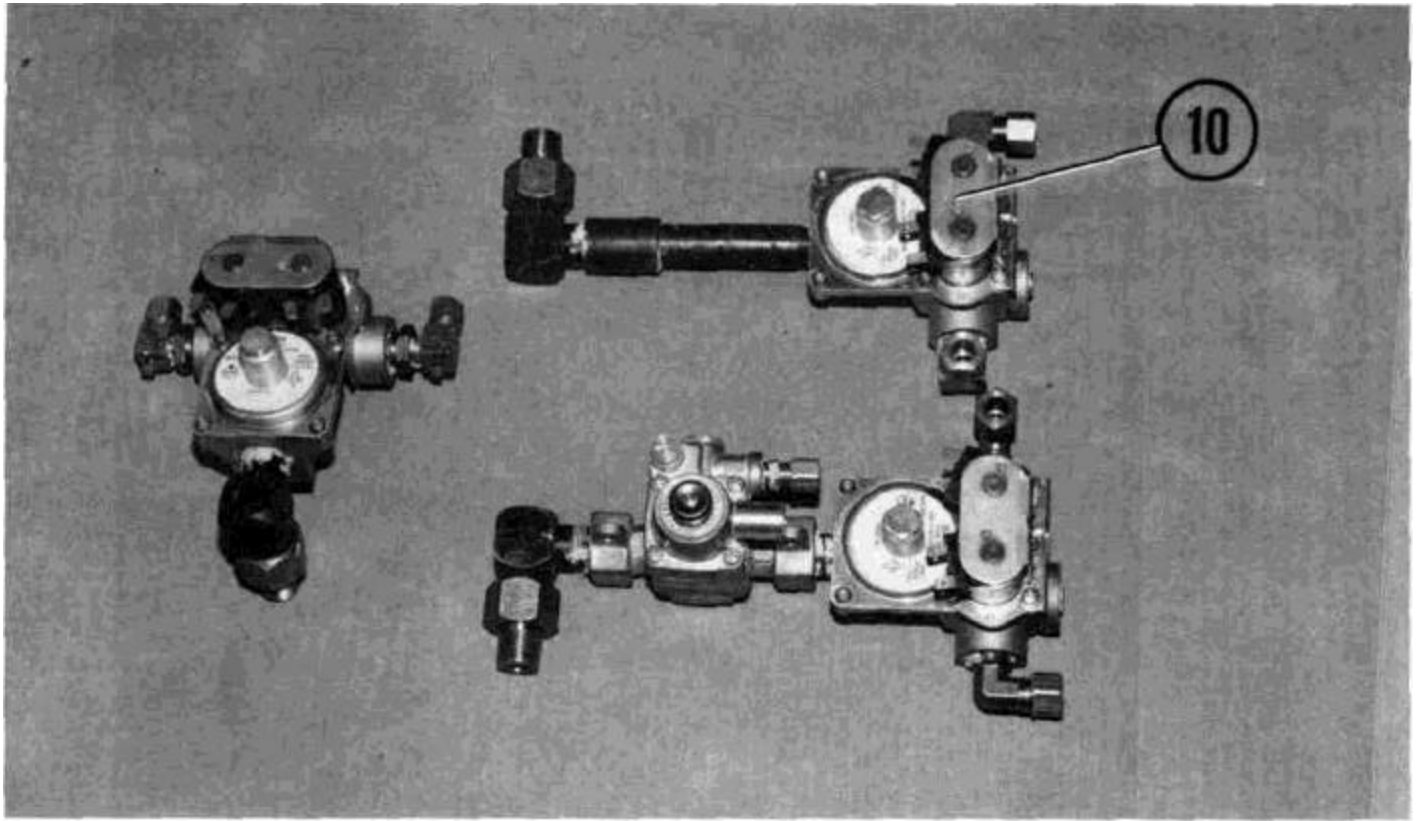
PARTS LIST (Cont.)

ITEM	QTY.	OLD PART	NO.	NEW PART NO.	DESCRIPTION
	1	20669-11		00-920669-11	Gas pressure regulator, natural gas (open burner)
	1	20669-12		00-920669-12	Gas pressure regulator, propane (open burner)
19	2 to 6	2389-22		00-802389-22	Griddle burner orifice fitting - nat. gas #41
19	2 to 6	2389-12		00-802389-12	Griddle burner orifice fitting - propane gas #52
20	4	10232		00-810232	Leg flange
ELECTRIC PILOT IGNITION OPTION PARTS					
	2 or 3	20608-11		00-920608-11	Pilot solenoid valve (Robertshaw)
	1 to 2	1929700		00-819297	Pilot solenoid valve (White-Rogers)
	1	2426602		00-824266-2	"ON-OFF" toggle switch
3A	2 or 3	1914500		00-819145	Pilot ignitor
4A	2 or 3	1914700		00-819147	Flame sensor
	2 or 3	1914400		00-819144	Pilot burner bracket
3	2 or 3	1914300		00-819143	Pilot burner
				SOLID STATE CONTROL	OPTION PARTS
1A	1	1912504 or	1912505	00-819125-4 or 00-819125-5	Griddle plate assy., front gutter - 24" - specify mild steel or S/S
	1	1937804 or	1937805	00-819378-4 or 00-819378-5	Griddle plate assy., front gutter - 36" - specify mild steel or S/S
	1	1937904 or	1937905	00-819379-4 or 00-819379-5	Griddle plate assy., front gutter - 48" - specify mild steel or S/S
	1	1938004 or	1938005	00-819380-4 or 00-819380-5	Griddle plate assy., front gutter - 60" - specify mild steel or S/S
	1	1938104 or	1938105	00-819381-4 or 00-819381-5	Griddle plate assy., front gutter - 72" - specify mild steel or S/S
	1	1933104 or	1933105	00-819331-4 or 00-819331-5	Griddle plate assy., rear gutter - 24" - specify mild steel or S/S
	1	1927304 or	1927305	00-819273-4 or 00-819273-5	Griddle plate assy., rear gutter - 36" - specify mild steel or S/S
	1	1927404 or	1927405	00-819274-4 or 00-819274-5	Griddle plate assy., rear gutter - 48" - specify mild steel or S/S
	1	1927504 or	1927505	00-819275-4 or 00-819275-5	Griddle plate assy., rear gutter - 60" - specify mild steel or S/S
	1	1927604 or	1927605	00-819276-4 or 00-819276-5	Griddle plate assy., rear gutter - 72" - specify mild steel or S/S
9	2 to 6	2203600		00-822036	Thermostat control knob
21	1 to 6	106444		00-906444	"ON-OFF" toggle switch
22	2 to 6	1719303		00-817193-3	Amber indicator light
8	2 to 6	10142		00-810142	Control Dial
24	2 to 6	10123		00-810123	Temperature controller
25	2 to 6	1900100		00-819001	Remote set-pot
	2 to 6	1939600		00-819396	Thermistor probe
SOLID STATE CONTROLS WITH SIDE GREASE OPTION					
29	1	1933004 or	1933005	00-819330-4 or 00-819330-5	Griddle plate assy., 24" specify mild steel or S/S
	1	1926904 or	1926905	00-819269-4 or 00-819269-5	Griddle plate assy., 36" specify mild steel or S/S
	1	1927004 or	1927005	00-819270-4 or 00-819270-5	Griddle plate assy., 48" specify mild steel or S/S
	1	1927104 or	1927105	00-819271 -4 or 00-819271 -5	Griddle plate assy., 60" specify mild steel or S/S
	1	1927204 or	1927205	00-819272-4 or 00-819272-5	Griddle plate assy., 72" specify mild steel or S/S
SIDE GREASE OPTION					
26	2	10126-001		00-810126-1	Side grease pan assy.
27	1	10129-11		00-810129-11	Side grease pan bracket - L.H.
28	1	10129-12		00-810129-12	Side grease pan bracket - R.H.

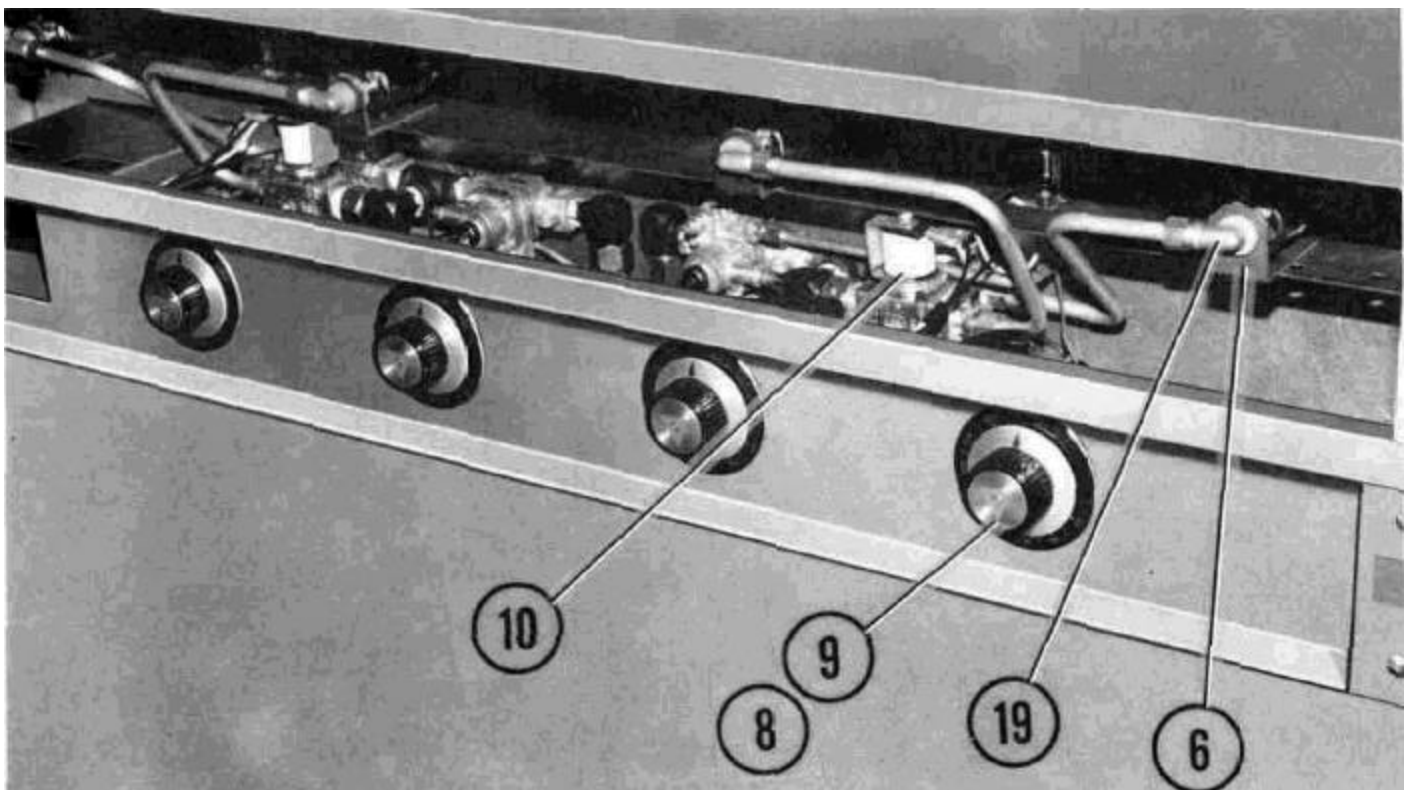
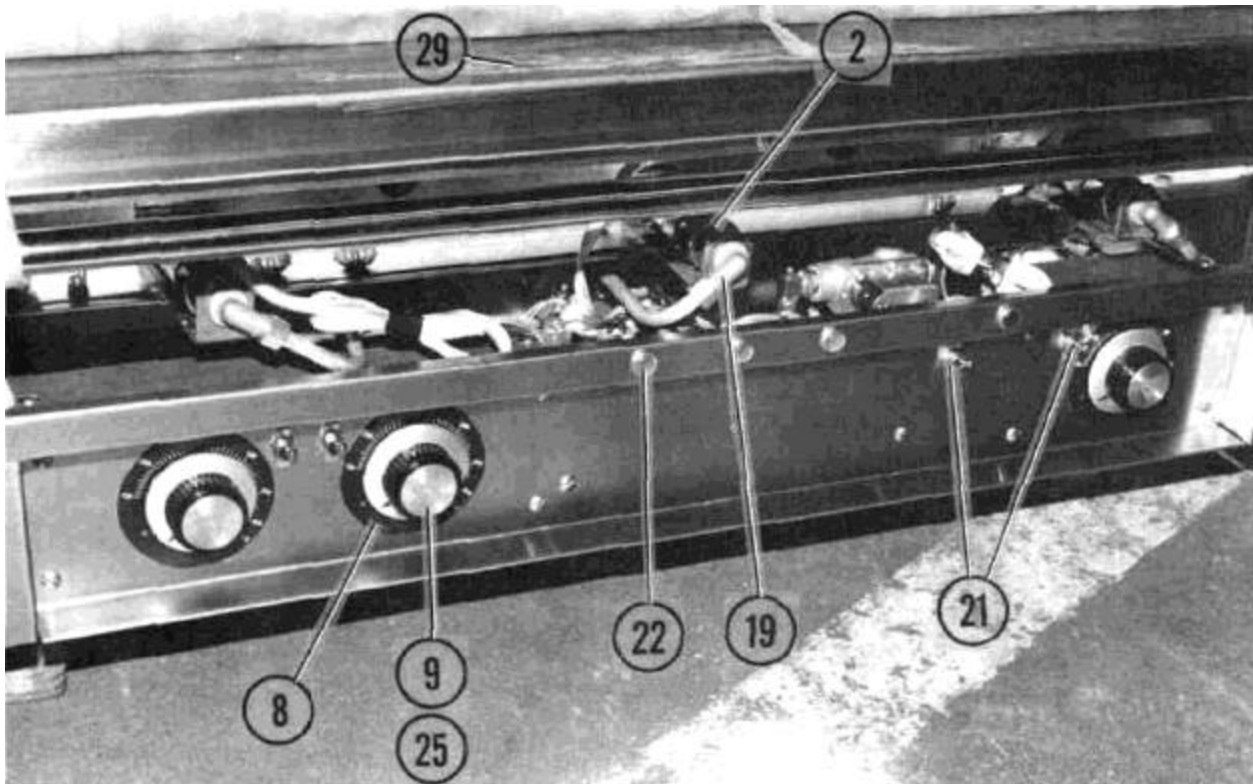
PARTS LIST (Cont.)

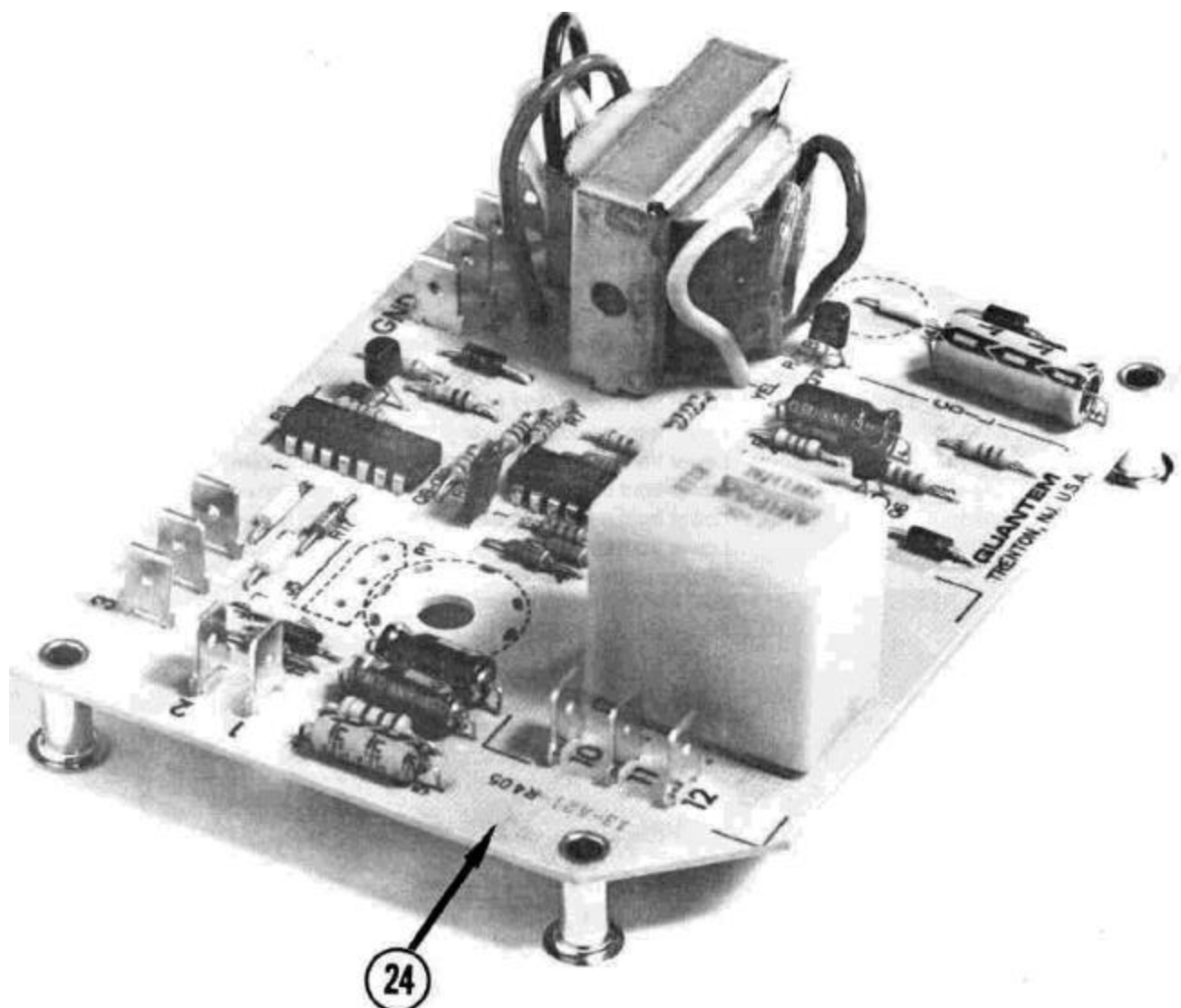


PARTS LIST (Cont.)



PARTS LIST (Cont.)



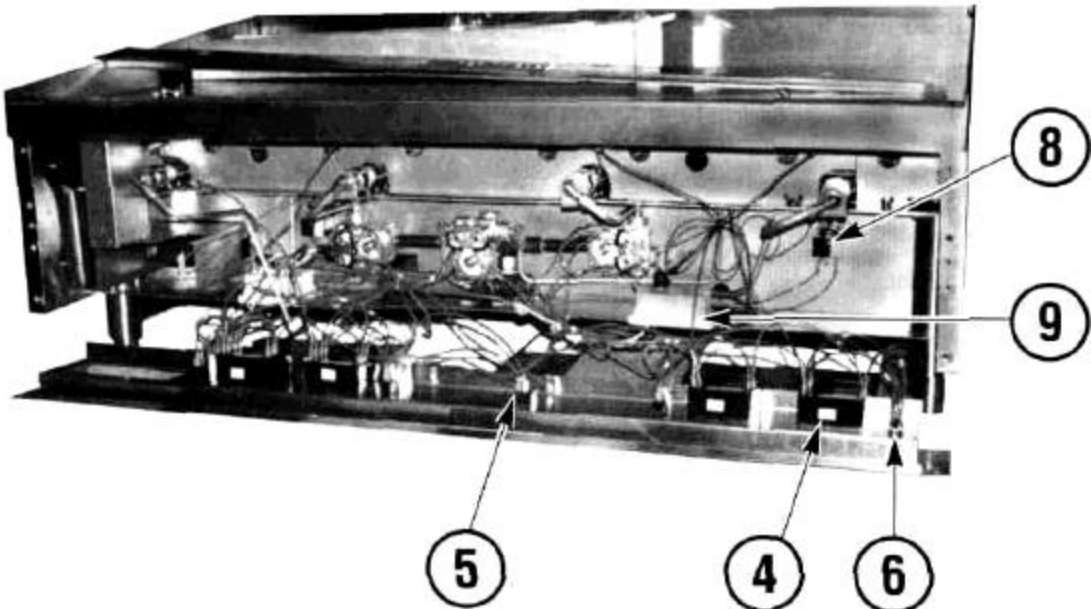
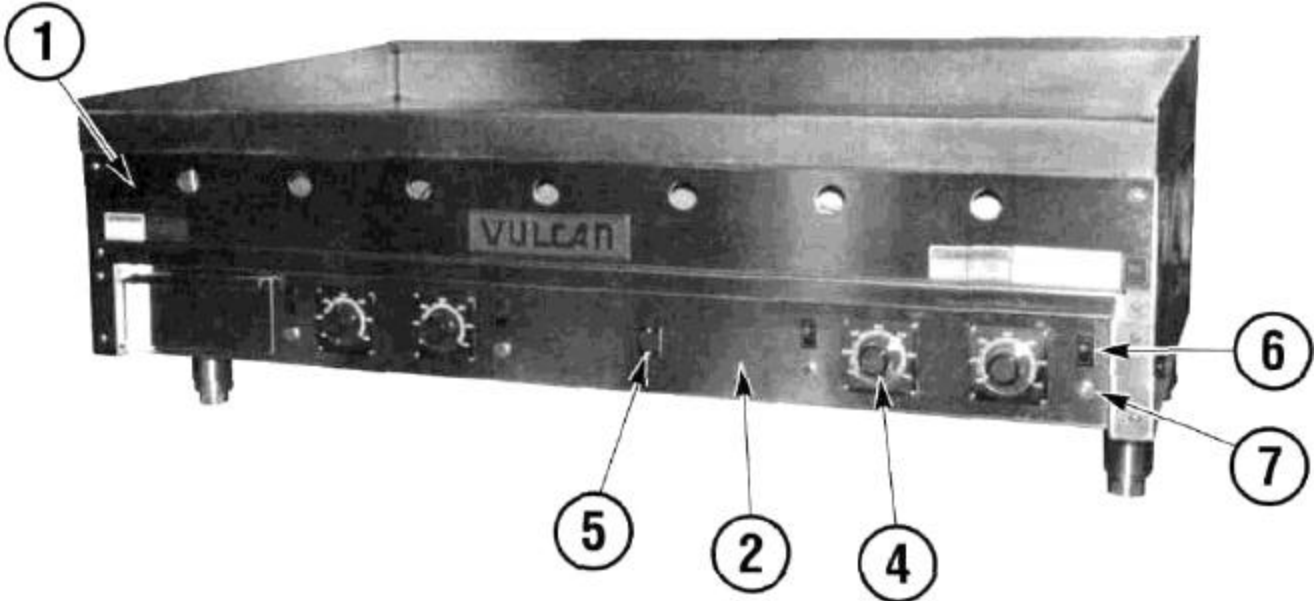


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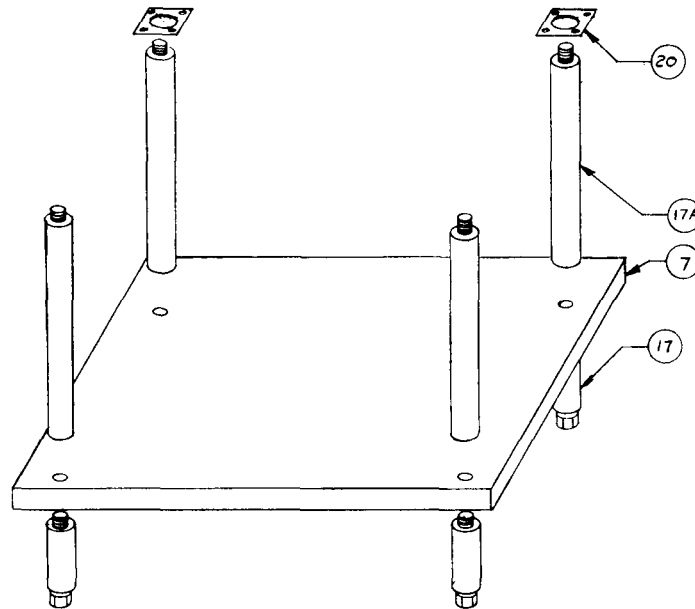
900 SERIES WITH WATLOW SOLID STATE CONTROLS

ITEM	PART NO.	DESCRIPTION
1	819300	Upper front cover (924)
	819200	Upper front cover (936)
	819202	Upper front cover (948)
	819174	Upper front cover (972)
	819367	Upper front cover (960)
2	844436	Lower front cover (924 frt. and rear grease drain)
	844438	Lower front cover (936 frt. and rear grease drain)
	359587	Lower front cover (948 frt. and rear grease drain)
	359589	Lower front cover (960 frt. and rear grease drain)
	359591	Lower front cover (972 frt. and rear grease drain)
3	844435	Lower front cover (924 side grease drain not shown)
	844437	Lower front cover (936 side grease drain not shown)
	844439	Lower front cover (948 side grease drain not shown)
	359590	Lower front cover (972 side grease drain not shown)
	359588	Lower front cover (960 side grease drain not shown)
4	358246-1	Watlow Controller
5	824226-1	Power switch
6	821770	Griddle rocker switch
7	817193-3	Griddle light (amber)
8	819147	Flame switch
9	819145	Ignitor module

PARTS LIST (Cont.)

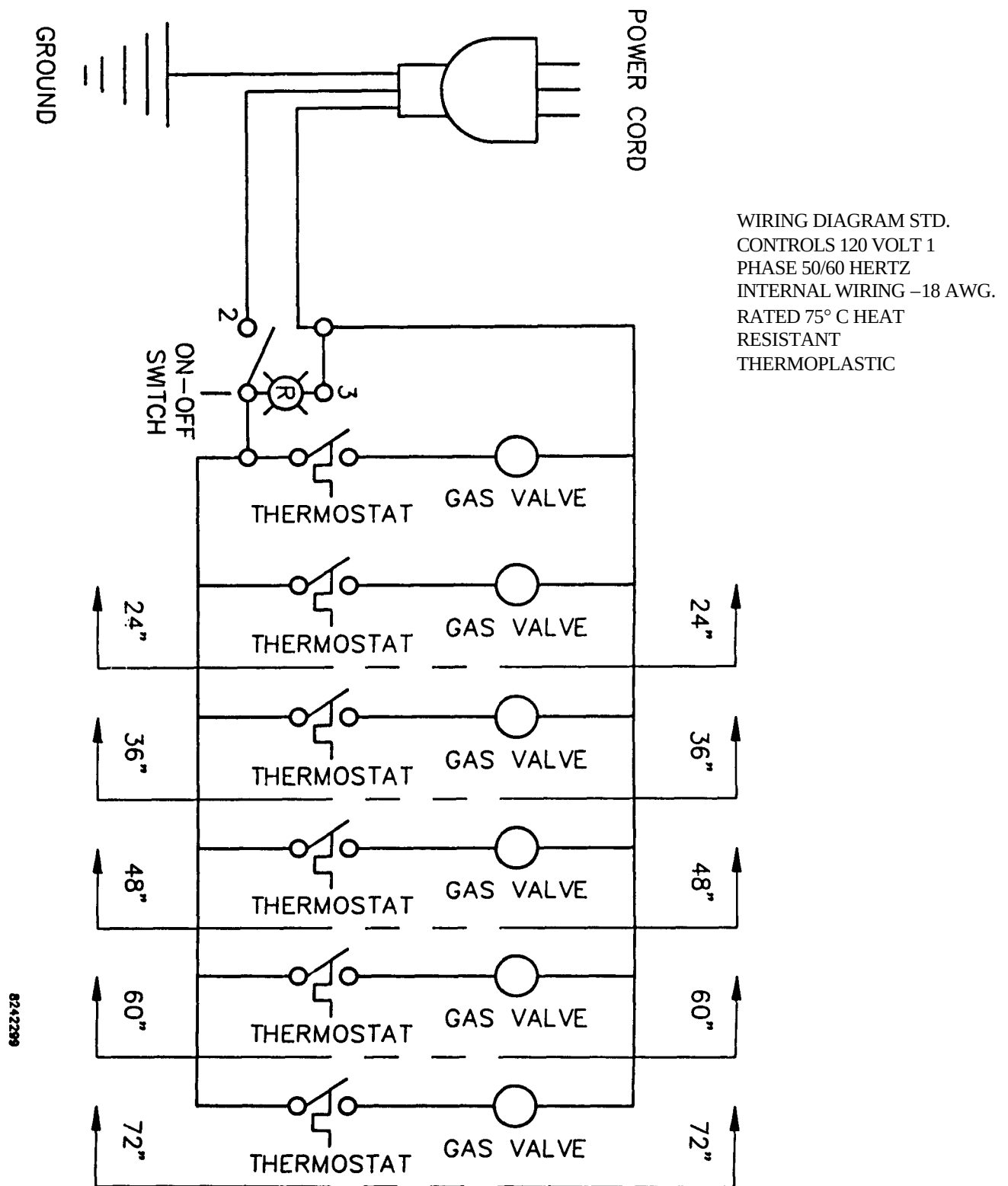


STAND ASSEMBLY INSTRUCTIONS

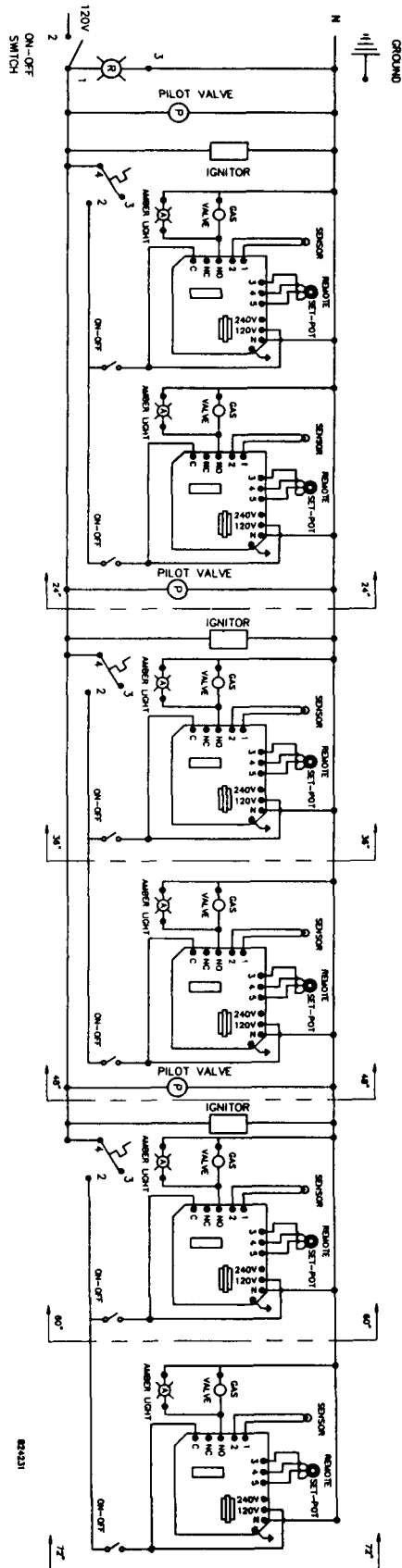


1. Start external threaded end of leg extension part 17A into griddle frame.
 2. Slip leg flange part 20 over leg extension, and with 1/4-20 bolts and nuts and #10 x 1/4 metal screws, attach leg flange to griddle frame.
 3. On stands 72" or wider attach Undershelf brace to Undershelf with 1/4-20 1/2 nut.
 4. Start threaded end of adjustable leg 17 thru undershelf 7 into internal threaded end of leg extension 17A.
 5. Tighten both leg extension and adjustable legs.
 6. If casters are furnished instead of adjustable legs, the locking swivel casters must be placed in the front.
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WIRING DIAGRAM – STANDARD CONTROLS

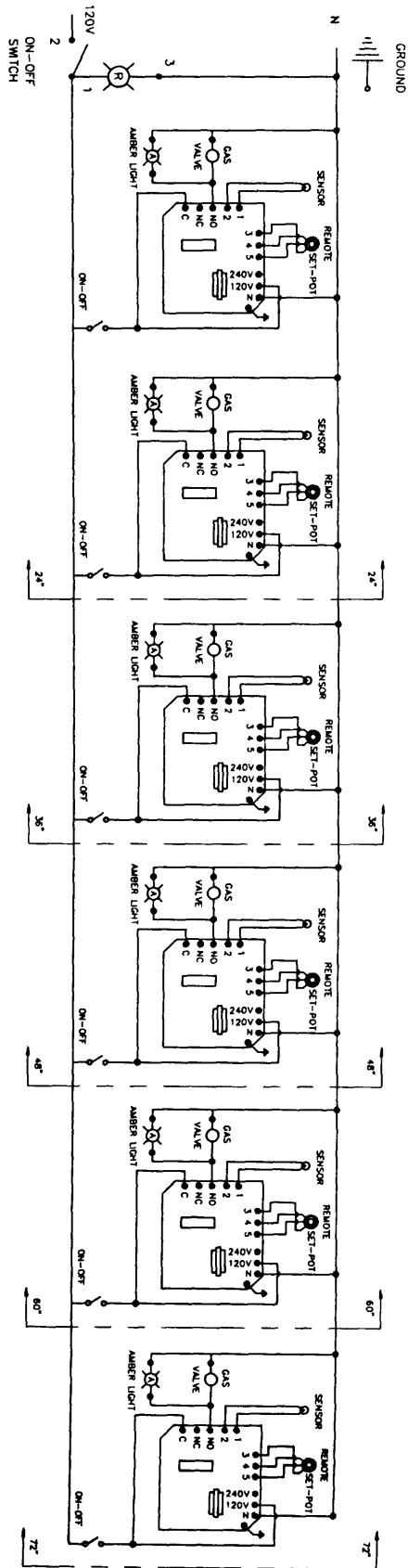


WIRING DIAGRAM – SOLID STATE THERMOSTAT WITH ELECTRIC IGNITION



WIRING DIAGRAM WITH SOLID STATE
THERMOSTAT W/ELECTRIC IGNITION 120 VOLT 1
PHASE 50/60 HERTZ INTERNAL WIRING – 18 AWG.
RATED 75°C HEAT RESISTANT THERMOPLASTIC

WIRING DIAGRAM – SOLID STATE THERMOSTAT



900A WIRING DIAGRAM WITH SOLID
STATE THERMOSTAT 120 VOLT 1 PHASE
50/60 HERTZ INTERNAL WIRING – 18 AWG.
RATED 75°C HEAT RESISTANT
THERMOPLASTIC

WIRING DIAGRAM – STANDARD CONTROLS WITH ELECTRIC IGNITION

